

IN THE CLAIMS

This listing of claims will replace all prior versions, and listings, of claims in the application:

Claim 1 (currently amended): A fat and oil composition ~~for bakery products~~, comprising:

50 to 85 parts by weight of (A) at least one edible fat [[and]] or oil having [[the]] a content of unsaturated fatty acid residues in the total constituent fatty acids thereof of 75 wt% or more,

10 to 35 parts by weight of (B) [[an]] at least one emulsifier, and

0.1 to 10 parts by weight of (C) [[a]] at least one humectant,

wherein:

the (A)/(B) ratio by weight is 6.5 or less, and

at least 80% by weight of [[the]] said at least one emulsifier ~~constituting~~ (B) is a glycerin fatty monoester and a propylene glycol fatty monoester, and ~~the mixing ratio of said~~ glycerin fatty monoester [[to]] and said propylene glycol fatty monoester are present in a [[by]] weight ratio of [[is]] 1/0.5 to 1/2,

wherein said at least one humectant (C) is a thickening polysaccharide.

Claim 2 (currently amended): [[The]] A fat and oil composition ~~for bakery products~~ according to claim 1, ~~wherein the content of the which comprises said at least one~~ emulsifier (B) [[is]] in an amount of 10 to 30 parts by weight.

Claims 3-4 (canceled).

Claim 5 (currently amended): A [[The]] fat and oil composition ~~for bakery products~~ according to claim 1, wherein the degree of penetration into the fat and oil composition ~~for bakery products~~ is 200 or less.

Claim 6 (canceled).

Claim 7 (currently amended): Bread, comprising 1 to 20 parts by weight of [[the]] a fat and oil composition ~~for bakery products according to claim 1~~ and 0.5 to 8 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, incorporated into 100 parts by weight of wheat flour,

wherein said fat and oil composition comprises:

50 to 85 parts by weight of (A) at least one edible fat or oil having a content of unsaturated fatty acid residues in the total constituent fatty acids thereof of 75 wt% or more,
10 to 35 parts by weight of (B) at least one emulsifier, and
0.1 to 10 parts by weight of (C) at least one humectant,

wherein:

the (A)/(B) ratio by weight is 6.5 or less, and
at least 80% by weight of said at least one emulsifier (B) is a glycerin fatty monoester
and a propylene glycol fatty monoester, and said glycerin fatty monoester and said propylene
glycol fatty monoester are present in a weight ratio of 1/0.5 to 1/2,
wherein said at least one humectant (C) is a thickening polysaccharide.

Claim 8 (original): Bread comprising liquid oil, comprising 1 to 25 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B)

being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 9 (original): Bread comprising liquid oil, comprising 0.5 to 8 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, 0.5 to 17 parts by weight of (A') liquid oil having a melting point of 20°C or less, 0.1 to 7 parts by weight of (B) an emulsifier, and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 10 (currently amended): ~~The bread~~ Bread according to claim 7, wherein the stress of the bread stored at 20°C for 3 days after baking is 2.2 N or less upon 50% compression in the thickness direction of the bread.

Claim 11 (currently amended): ~~The bread~~ Bread according to claim 7, wherein the bread is sliced bread.

Claim 12 (previously presented): Bread comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1, 8 to 20 parts by weight of (D) fat and oil having a melting point of 25 to 50°C, and 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour.

Claim 13 (original): Bread comprising liquid oil, comprising 8.5 to 37 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 14 (original): Bread comprising liquid oil, comprising 8 to 20 parts by weight of fat and oil having a melting point of 25 to 50°C, 0.5 to 17 parts by weight of (A') liquid oil having a melting point of 20°C or less, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, 8 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 15 (currently amended): ~~The bread~~ Bread according to claim 12, wherein the stress of the bread stored at 20°C for 3 days after baking is 2.8 N or less upon 50% compression in the height direction of a crum portion in the bread.

Claim 16 (currently amended): ~~The bread~~ Bread according to claim 12, wherein the bread is sweet bread.

Claim 17 (previously presented): Bread comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1, 20 to 70 parts by weight of (D)

fat and oil having a melting point of 25 to 50°C, and 5 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour.

Claim 18 (original): Bread comprising 20.5 to 87 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 5 to 30 parts by weight of (E) sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 19 (currently amended): ~~The bread~~ Bread according to claim 17, wherein the bread is a Danish pastry, brioche or croissant.

Claim 20 (previously presented): Frozen bread dough comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1, incorporated into 100 parts by weight of wheat flour.

Claim 21 (currently amended): ~~The frozen bread~~ Frozen bread dough according to claim 20, which further comprises 3 to 30 parts by weight of (F) yeast.

Claim 22 (previously presented): Bread obtained by baking the frozen dough according to claim 20.

Claim 23 (currently amended): ~~The bread~~ Bread according to claim 22, which comprises 1 to 67 parts by weight of fat and oil, 0.1 to 7 parts by weight of (B) an emulsifier,

and 0.001 to 2 parts by weight of (C) a humectant, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 24 (previously presented): Cake comprising 1 to 20 parts by weight of the fat and oil composition for bakery products according to claim 1 and (E) sugar, incorporated into 100 parts by weight of wheat flour.

Claim 25 (original): Cake comprising 1.8 to 55 parts by weight of fat and oil, 0.33 to 12.8 parts by weight of (B) an emulsifier, 0.001 to 2 parts by weight of (C) a humectant, and 80 to 300 parts by weight of sugar, incorporated into 100 parts by weight of wheat flour, the emulsifier (B) being a mixture of glycerin fatty monoester and propylene glycol fatty monoester, the mixing ratio of glycerin fatty monoester/propylene glycol fatty monoester by weight being 1/0.5 to 1/2.

Claim 26 (currently amended): ~~The cake~~ Cake according to claim 24, wherein the water content of the cake stored at 20°C for 1 day after baking is 10 to 25 wt% based on the weight of the cake, and the water activity is 0.85 or less.

Claim 27 (canceled).

Claim 28 (original): A method of producing bakery products by adding the fat and oil composition of claim 1 to dough.

Claim 29 (currently amended): A [[The]] fat and oil composition for bakery products according to claim 1, wherein the humectant (C) is at least one thickening polysaccharide selected from the group consisting of ~~gellan gum, karaya gum, tamarind seed gum, cod gum, glucomannan, xanthane gum, locust bean gum, pullulan, guar gum, iota carrageenan, HM pectin, LM pectin, tragacanth gum, crystalline cellulose, propylene glycol alginate, water-soluble soybean polysaccharide, gum ghatti, and methyl cellulose, psyllium seed, and cassia gum.~~

Claim 30 (new): A fat and oil composition according to claim 1, wherein the humectant (C) is at least one thickening polysaccharide selected from the group consisting of xanthane gum, locust bean gum, and guar gum.